

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Sunday Lunch

appetisers

Queen Olives	5
Rosti potato , parmesan sauce	6
Warm sourdough , salted butter	4.5

starters

Soup of the day , herb buttered bap	8
Twice Baked smoked cheese souffle , creamed leeks	10
Beetroot winter salad , Burford cheese	9
Atlantic prawn sliders , marie rose sauce, paprika	10
Black pudding, bacon & cheese croquette , mustard mayonnaise, herb salad	9
Crispy duck salad , plum sauce, watercress	10

mains

Cauliflower three ways , chimichurri, crisp leaves	19
Herb crusted celeriac , slow cooked leeks	19
Bibury trout fillet , crushed Jersey royals, watercress sauce	21
Beer battered fish , skin on fries, mushy peas, tartar sauce	19
Roast rump of beef , seasonal vegetables, roast potatoes, Yorkshire pudding	24
Roast local pork belly , seasonal vegetables, roast potatoes, apple sauce	20

sides

Cauliflower cheese	4.5
Seasonal greens	4.5
Roast potatoes	4.5
Green salad	4
Yorkshire pudding	1.5

desserts

Festive chocolate tart , crème fraiche	8
Sticky toffee pudding , honeycomb ice-cream	8
Crème brûlée , clementine shortbread	8
Christmas pudding , brandy cream	8
Selection of ice-creams , vanilla, chocolate, honeycomb	6
Selection of local cheeses , apple pastille, crackers	8

We always try our best to use local produce. Our trout is from Bibury Trout Farm, Our beef is from Jesse Smith Butchers, Our pork is from Kelmscott and our Sourdough is from Mark's Bakery.

An optional 10% service charge will be added to your bill
Please ask a member of the team for our allergy information